

City of Portland Health Inspection Report

Establishment Name <i>Hollywood Video # 019100</i>		No. of Risk Factor/Intervention Violations	Date <i>3-31-09</i>
License/Est. ID# <i>could not find</i>		No. of Repeat Risk Factor/Intervention Violations	Time In <i>2:16</i>
Address <i>74 Auburn St.</i>		Score (optional) <i>100</i>	Time Out <i>2:37</i>
City/State <i>Portland, Me.</i>	Zip Code <i>04103</i>	Telephone <i>878-8391</i>	
License Posted <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Owner Name	Purpose of Inspection <i>Yearly</i>	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R	
Supervision										
5	1	IN OUT			Potentially Hazardous Food Time/Temperature					
		PIC present, demonstrates knowledge, and performs duties			5	16	IN OUT N/A N/O			Proper cooking time & temperatures
Employee Health										
5	2	IN OUT			5	17	IN OUT N/A N/O			Proper reheating procedures for hot holding
		Management awareness; policy present			5	18	IN OUT N/A N/O			Proper cooling time & temperature
5	3	IN OUT			5	19	IN OUT N/A N/O			Proper hot holding temperatures
		Proper use of reporting, restriction & Exclusion			5	20	IN OUT N/A			Proper cold holding temperatures
Good Hygienic Practices										
5	4	IN OUT N/O			5	21	IN OUT N/A N/O			Proper date marking & disposition
		Proper eating, tasting, drinking, or tobacco use			5	22	IN OUT N/A N/O			Time as a public health control: procedures & record
5	5	IN OUT N/O			Consumer Advisory					
		No discharge from eyes, nose, and mouth			5	23	IN OUT N/A			Consumer advisory provided for raw or undercooked foods
Preventing Contamination by Hands										
5	6	IN OUT N/O			Highly Susceptible Populations					
		Hands clean & properly washed			5	24	IN OUT N/A			Pasteurized foods used; prohibited foods not offered
2	7	IN OUT N/A N/O			Chemical					
		No bare hand contact with RTE foods or approved alternate method properly followed			5	25	IN OUT N/A			Food additives: approved & properly used
5	8	IN OUT			5	26	IN OUT			Toxic substances properly identified, stored, & used
		Adequate handwashing facilities supplied & accessible			Conformance with Approved Procedures					
Approved Source										
5	9	IN OUT			5	27	IN OUT N/A			Compliance with variance, specialized process, & HACCP plan
5	10	IN OUT N/A N/O			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.					
5	11	IN OUT								
		Food obtained from approved source								
1	12	IN OUT N/A N/O								
		Food received at proper temperature								
		Food in good condition, safe, & unadulterated								
		Required records available: shellstock tags, parasite destruction								
Protection from Contamination										
2	13	IN OUT N/A								
		Food separated & protected								
2	14	IN OUT N/A								
		Food-contact surfaces: cleaned & sanitized								
5	15	IN OUT								
		Proper disposition of returned, previously served, reconditioned, & unsafe food								

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
5	28	Pasteurized eggs used where required			2	41	In-use utensils: properly stored		
5	29	Water & ice from approved source			2	42	Utensils, equipment & linens: properly stored, dried & handled		
	30	Variance obtained for specialized processing			2	43	Single-use & single-service articles: properly stored & used		
Food Temperature Control									
5	31	Proper cooling methods used; adequate equipment for temperature control			2	44	Gloves used properly		
5	32	Plant food properly cooked for hot holding			Utensil, Equipment and Vending				
5	33	Approved thawing methods used			2	45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1	34	Thermometers provided & accurate			1	46	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
1	35	Food properly labeled; original container			1	47	Non-food contact surfaces clean		
Prevention of Food Contamination									
4	36	Insects, rodents, & animals not present			Physical Facilities				
2	37	Contamination prevented during food preparation, storage & display			4	48	Hot & cold water available; adequate pressure		
5	38	Personal cleanliness			5	49	Plumbing installed; proper backflow devices		
1	39	Wiping cloths: properly used & stored			5	50	Sewage & waste water properly disposed		
1	40	Washing fruits & vegetables			2	51	Toilet facilities: properly constructed, supplied, & cleaned		
					2	52	Garbage & refuse properly disposed; facilities maintained		
					1	53	Physical facilities installed, maintained, & clean		
					1	54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]* Date: *3-31-09*

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date:

